

FERRY PLAZA WINE MERCHANT & WINE BAR

## NOVEMBER 2019 WINE CLUB



### 2016 Piaugier Sablet, Rhone Valley, France

Domaine de Piaugier is located in the village of Sablet in the southern Rhône Valley. Alphonse Vautour first built a cellar on his 15-acre estate in 1947. Today, his grandson, Jean-Marc Autran, manages the now 75-acre estate, comprising vineyards from Sablet to neighboring Gigondas. The majority of the vines are between 20 and 40 years old, with deep roots that bear smaller harvests of grapes with complex, rich aromas and flavor profiles. The Domaine makes a range of wines with each focusing on showcasing each site's unique *terroir*.

The grapes are hand-harvested and whole-cluster fermented. Grenache comprises 75% of the blend and is fermented in cement tanks. Syrah is 25% of the blend and is fermented in older wooden barrels (the must gets the benefit of micro-oxygenation, but won't pick up significant aroma or flavor compounds from the oak). The wine is bottled unfiltered, so don't be alarmed if you see a bit of sediment in the bottle - this is a natural part of winemaking! The nose and palate show ripe red cherries, rhubarb, and pepper. Medium levels of acidity keep this rustic wine refreshing and will pair well with pork stew or jambalaya.

*Suggested Recipe: Jambalaya!*

Mixed and Red Selection

**\$18.00**

**\$15.30**

**Wine Club Member reorder price**



"We spit so you don't have to."

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### 2018 Hendry Albariño, Napa Valley, CA

George Hendry and his family have been growing grapes on their 203-acre farm located at the foot of Mt Veeder (just northwest of the city of Napa) for over 80 years. A portion of Hendry Ranch sits on some of the earliest vineyards planted in Napa, dating back to 1859. The site has seen a wide range of ups-and-downs, from Phylloxera devastating the vines in the late 1800s to Prohibition in 1920. The Hendry family began making wine in 1992 (prior to that, they sold their grapes to other winemakers), and now make their wine solely from estate-grown fruit. The maritime microclimate lends itself well to over a dozen grape varietals, especially Albariño, which is native to the very rainy Galicia region in northwest Spain.

The Albariño grapes comprising this wine come from 3 different blocks. All are blanketed by morning fog and cool afternoon breezes, creating a “transitional” climate between the cool Carneros region and the warmer Napa Valley regions on either side of the benchland lots. One of the blocks is located in a sunnier area of the vineyard and is harvested a few days earlier than the grapes in the two cooler blocks. The grapes are whole cluster pressed, contributing phenolics to the wine, while preserving Albariño’s aromatics. The must is then combined in stainless steel tanks and cool fermented at approximately 60°F. The cool fermentation preserves the aromatics and flavors of the Albariño grape. Searing acidity, with aromas and flavors of green apple, lemon zest, and white flowers make this wine a refreshing drink on its own or a great accompaniment to light, yet flavorful food dishes.

*Suggested Recipe: White Pizza with Roasted Garlic and Green Olives*

Mixed and White Selection

**\$22.00**

**\$18.70**

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### 2017 J Finn Cabernet Sauvignon, Mendocino, California

We are pleased to offer our club members the inaugural vintage of the J Finn Cabernet Sauvignon, the result of a collaboration between Mark and Jeff Pisoni (producers of excellent Pinot Noir, Chardonnay, and Syrah) along with Master Sommelier Sara Floyd of Swirl Wines. While this is not the trio's first collaboration (they make Luli wines as well), this is their first foray into Cabernet Sauvignon. Their goal was to produce a cool climate Cabernet Sauvignon that showcased a sense of place at an approachable price. While Luli wines are sourced from the Santa Lucia Highlands, the region is too cold for Cabernet Sauvignon, so they headed north and found the perfect site in Mendocino. The name 'J Finn' is after Sara's twin boys, Jack and Finn, seventh generation Californians, as Cabernet Sauvignon was first planted here around the time the twins' forefathers arrived in California.

The wine is a blend of 94% Mendocino Cabernet Sauvignon and 6% Napa Valley Petit Verdot. The Petit Verdot lends strong tannin structure and deep color to the wine. Following fermentation, the wine was matured in *barrisques* (small oak barrels) for 3 months before bottling. Blackcurrant, blackberries, and vanilla fill the nose and continue onto the palate. Medium acidity and approachable tannin structure make this medium-bodied wine a delightful companion to red meat.

*Suggested Recipe: Reuben Sandwich*

Red Selection

**\$22.00**

**\$18.70**

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**2018 Marc Portaz Apremont, Savoie, France**

The Apremont *cru* (vineyard) is located toward the southern area of the alpine Savoie region, located in the French Alps. The *cru* was created by an avalanche in 1248 and has been an important source of viticulture for the centuries since. The Portaz family has been making excellent, mineral-driven wines from the native Jacquère grape for over thirty years. The vineyard is located at over 1,000 feet above sea level, allowing the Jacquère to ripen fully, while a strong diurnal shift helps preserve acidity in the grapes.

This wine is made from 100% Jacquère, which is hand-harvested and pressed full-cluster. By keeping the stems intact, the juice is protected from premature oxidation and the must's aromatics are preserved. The inclusion of stems also adds phenolic character to the wine. The must is fermented using indigenous yeasts at cool temperatures in stainless steel tanks, where it is aged on its fine lees. The lees contact adds further complexity to the wine and helps protect the wine from oxidation after bottling. This Vin de Savoie is an excellent addition to your repertoire if you enjoy wines with strong minerality and a representation of its *terroir*, such as Chablis or dry German Riesling. Wet stone, bee pollen, and Meyer lemons along with bright acidity make this wine immensely enjoyable on its own or as an accompaniment to a wide variety of foods, especially Swiss cheeses. Quiche anyone?

*Suggested Recipe: Classic Swiss Cheese Fondue*

White Selection

**\$18.00**

**\$15.30**

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